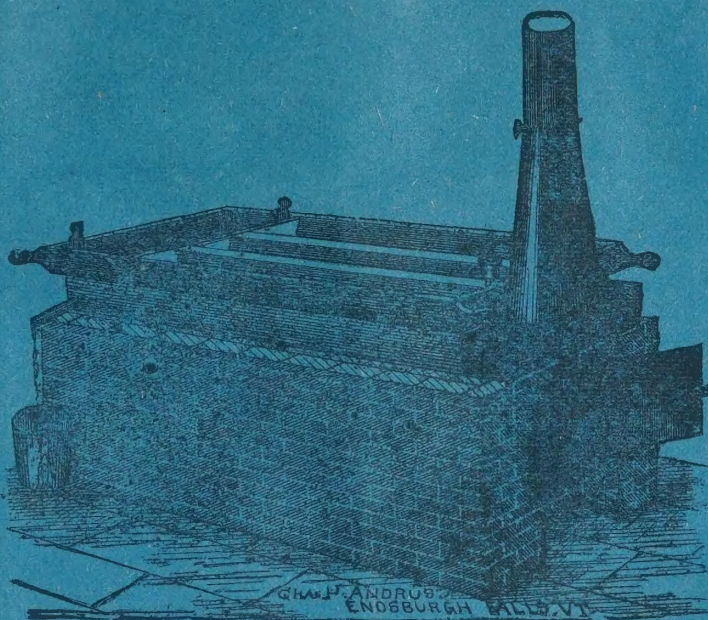


**ILLUSTRATED**  
**CATALOGUE AND PRICE LIST**  
—OF—  
**SUGARING UTENSILS AND TOOLS**  
MANUFACTURED BY  
**CUTTER & CO.,**  
SUTTON, P. Q.

**FIRST PRIZE**  
At Dominion Exhibition, 1884.  
Diploma for best Sugar Evaporator,  
Sherbrooke, 1885.



**GOLD MEDAL**  
At Quebec Exhibition, 1887.  
Diploma for best Sugar Evaporator,  
Ottawa, 1888.

**THE CLIMAX EVAPORATOR**  
IS CONSTRUCTED ON SCIENTIFIC PRINCIPLES,  
And will Save Time, Wood and Money.

Patented in the United States and Canada.

**CUTTER & CO.,**

Proprietors and Manufacturers,

**SUTTON, P. Q.**

News Typr., St. Johns, Que.







## To Maple-Sugar Makers.

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N presenting to you our New Catalogue and Price-List, it is with feelings of pride and satisfaction, as we believe our past efforts have been duly appreciated and are crowned with complete success; our Evaporator having proved itself beyond the shadow of a doubt to be the best in existence, notwithstanding the boast and bluster of some of our competitors with their borrowed or stolen inventions.

Besides the Evaporator, we have added other new and useful utensils to our list, such as a Portable Sugaring-off Arch, a Gathering Tank, Sap Bucket Cover, &c. These have been thoroughly tested and improved the past six years, and are now offered to the public as perfect and reliable utensils. And we purpose to add to our list from time to time, such novelties and improvements in sugaring utensils as we can honestly recommend as useful and beneficial to sugar-makers. We are at present experimenting with several articles, which, no doubt, will prove of great value when we get them perfected.

Thanking our former customers for their patronage, we leave it for them to say if our goods are as we represent them, and our dealings fair and honorable.

We remain, respectfully,

CUTTER & CO.

Sutton, Que., Aug., 1889.



# THE CLIMAX EVAPORATOR

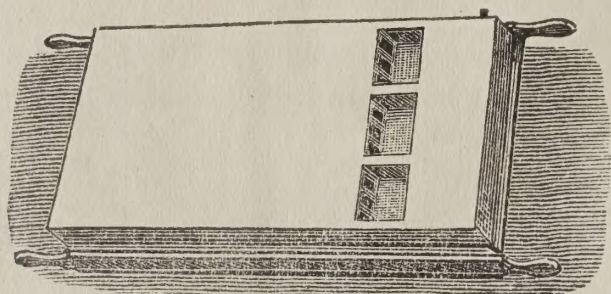
Has now been before the public nearly ten years. It has in that time been most thoroughly tested. Many hundreds have been sold and are giving the best of satisfaction. Its reputation is thoroughly established as being the MOST DURABLE, the MOST ECONOMICAL, the SIMPLEST and MOST EFFICIENT EVAPORATOR ever produced, and with proper care and ordinary usage will last for years. No better proof could be had of its genuine worth than the numerous attempts that have been made since its first introduction to supersede or imitate it. Although the most of these attempts have proved futile, some of them have managed to keep up an existence by putting out an inferior article at a less price or infringing on the CLIMAX.

We here take the opportunity to caution the public against infringements, as we shall certainly prosecute offenders, and parties using or selling such infringements are liable to prosecution as well as those who manufacture them.

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## WE HERE GIVE CLAIM FIRST IN OUR PATENT:

"The CLIMAX EVAPORATOR consists in combination with a furnace having a smoke chamber and chimney over the front wall of the arch, the evaporating pan having internal smoke flues passing through the bottom of the pan, near the end farthest from the fire and connecting with the smoke chamber through the front end of the pan."

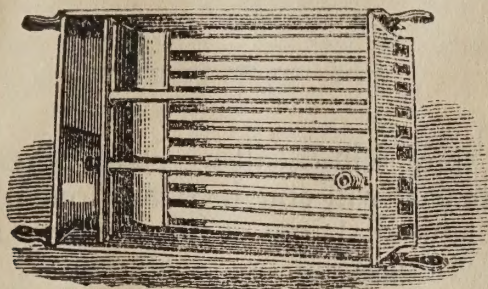


CUT SHOWING BOTTOM OF EVAPORATOR.

It will at once be seen our patent embodies the right to use return tubes, no matter what the shape may be, for the purpose of conducting the fire from the furnace back to the front end of the Evaporator, thus utilizing the whole heat of the fire in a most economical and effective manner, causing rapid evaporation with the least possible amount of fuel.



A glance at the cuts, with a short description, should be sufficient to convince any one of its efficiency. It is divided into four compartments. three lengthwise and one across the back end, which is the syrup compartment. There are tubes in each compartment through which the fire passes from the arch to the smoke-pipe, which stands on the front wall of the arch directly over the arch door; an immense amount of heating surface is obtained in these tubes, which accounts for the rapid evaporation and great saving of fuel.



CUT SHOWING INSIDE OF PAN.

The tops of the long partitions are made hollow, and are used for heating the cold sap before it passes into the Evaporator. When boiling commences a continuous stream of sap is let on which flows first through the hollow tops of the partitions where it is heated to the boiling point by the steam and foam from the boiling sap and from thence it flows into the first compartment of the Evaporator, and then to the next, and so on through each compartment to the last, or syrup compartment. Here it is reduced to any desired density, without danger of burning, as there are no tubes in this compartment. The syrup may be drawn off in a continuous stream or in batches, just at the option of the operator.

We would here call attention to the fact that should an accident occur, and every joint in the Evaporator become unsoldered, nothing could get out of place, as every joint is firmly riveted or locked together, and can be easily reached with the soldering iron. This is a point we would call *particular* attention to. Many entertain a false idea in regard to this, thinking if they once get unsoldered they cannot be repaired; but nothing is easier, as every joint can be readily got at to re-solder.

Sugar makers will find it to their best interest to use the CLIMAX EVAPORATOR, as they are THOROUGHLY MADE of the VERY BEST MATERIAL.

They are compact, occupying only about ONE-HALF THE ROOM that most other Evaporators require.

The cost of building an arch for them is MUCH LESS than for other Evaporators.

They are handled with perfect ease and without danger of dis-jointing, as they are VERY FIRM and SUBSTANTIAL. Finishing up, after the sap is all run in, is quickly performed, requiring not more than ten or fifteen minutes.

With the use of our new Automatic Feed Regulator which is now



supplied with every CLIMAX EVAPORATOR they can be safely left while the operator is attending to other work.

They effect a saving of one-half or more in fuel.

They evaporate very rapidly and therefore save time.

They produce a superior quality of syrup.

They turn out syrup ready for market without further trouble.

Wherever they have been introduced they are rapidly coming into general use, and many are putting aside other kinds and replacing them with the CLIMAX.

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We guarantee they will do all we claim when properly set and managed, and a fair trial will convince any one of their superiority. We insert a few Testimonials out of hundreds we might produce, but for limited space. In making our selection we have chosen those that we thought would be of service to those who are intending to purchase. We have taken great care to avoid using any that appeared in the least overdrawn. We would rather fall a little short of the mark than over-reach or, in any way, mislead our customers. We prefer, as heretofore, that the Evaporator should be sold on its merits, and not thrust on the public by extravagant puffs. We believe, in the long run, honesty is the best policy.



# TESTIMONIALS.

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DUNHAM, P. Q., 17th May, 1886.

MESSRS. CUTTER & CO.

Yours of the 12th at hand. The CLIMAX EVAPORATOR I bought of you five years ago still proves satisfactory, and apparently it is as good as when I bought it. I find it a great saving in wood, and makes as good an article of sugar and syrup as any I have ever seen.

Yours truly,

CHARLES COATSWORTH.

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KNOWLTON, June 15th, 1886.

MESSRS. CUTTER & CO.

*Dear Sirs,*—In reply to yours in regard to the Evaporator, &c., I must say I never used anything that will boil so much sap with so little wood as the CLIMAX EVAPORATOR. I can run off three gallons of good heavy syrup per hour with my No. 5, and the sugar is second to none I ever made. I built my arch after your plan, and it works splendid. Taking the whole outfit together, including the Portable Sugaring off Arch, I never used or saw anything to equal it for convenience or rapidity.

Yours truly,

E. RALSTON.

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LYNDON CENTRE, VT., July 21, 1888.

MESSRS. CUTTER & CO.

The CLIMAX EVAPORATOR I bought of you last spring proved satisfactory in every respect, easily evaporating the sap from 2000 trees in the day time, with one-half the wood formerly used, requiring less than half the labor in running, also less care, there being practically no risk in leaving.

I take much pleasure in recommending the CLIMAX, believing it will always give satisfaction.

Yours respectfully,

R. H. RICE.

[NOTE.—This is our No. 8 Evaporator. C. & Co.]

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EAST CHARLESTON, VT., June 28th, 1889.

MESSRS. CUTTER & CO.

*Gentlemen,*—In regard to the No. 8 CLIMAX EVAPORATOR I bought of you last spring, I freely say that it has met my expectation fully and far exceeds anything I have ever used or seen for the



purpose of boiling sap to the consistency of good syrup. The quality and color of sugar made is equal to any I ever made, and I have not burned over half the fuel formerly used in my twelve foot Evaporator, and the saving of time and labor is in about the same proportion. I will be ready to show the workings of my Evaporator to any one who may call at my sugar-house when in operation.

EDWARD BLY.

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Below we give extracts from a few of the many testimonials we have received :—

“I have used the CLIMAX EVAPORATOR I purchased of you two years ago with entire satisfaction and success.

A. D. SEARLES, Bristol, Vt.”

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“The more I use it the better I like it.

F. J. DAVISON, Bristol, Ontario Co., N.Y.”

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“It makes a superior quality of syrup.

W. J. McNAUGHTON, Lancaster, Ont.

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“It is a saving of wood and time, and it gives me pleasure to recommend it to all sugar-makers.

G. C. HANSON, Barnston Corner, Que.”

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“Saves half the wood and my sugar is far ahead of any I ever made before.

LEVI CLEVELAND, Barnston, Que.”

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“We like the Evaporator very much.

JOTHAM CUMMINGS, W. Charleston, Vt.”

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“It gives good satisfaction. Is pronounced superior to others in use here.

GEO. H. LEET, North Charleston, N. H.”

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“The CLIMAX EVAPORATOR has given full satisfaction both in fuel and time, and the syrup and sugar is as good as I ever had.

F. A. GRAY, West Charleston, Vt.”



# The Climax Evaporator.

We make four regular sizes of the CLIMAX EVAPORATOR and furnish with each

- One set cast iron screen plates, (see fig. 2, page 9),
- One connecting box to connect Evaporator with smoke-stack,
- One taper length of pipe,
- One automatic feed regulator and strainer,
- One skimmer, one dipper,
- One cleaning rod to wash around the tubes,
- One tube-scraper to scrape soot from inside of tubes.

To parties who use Iron Arches that supplied with Screen Plates we do not send them and the price will be deducted from the list as per tables below.

As much depends on locality, fuel and management, it is not practical to lay down the exact evaporating capacity; and while some parties do not reach the estimates given below, yet others exceed them, and we have placed figures at a fair average. (See testimonials page 5 and 6.)

## Sizes and Price List of Evaporators.

No.	Width of Evaporator.	Length of Evaporator.	Evaporating capacity in gallons per hour	Price with Attachments as above.
3	2 ft. 5 in.	5 ft. 4 in.	45	\$40 00
4	2 ft. 5 in.	6 ft. 10 in.	60	45 00
6	2 ft. 11 in.	7 ft. 10 in.	90	55 00
8	3 ft. 4 in.	9 ft. 3 in.	120	70 00

### Price List of Cast Iron Screen Plates,

For Nos. 3 and 4 Evaporators,	- - - - -	\$1 50
" No. 6	" - - - - -	2 00
" " 8	" - - - - -	2 50

Price List of Connecting Boxes (without the casting) also Automatic Feed Regulator when required as repairs.

Nos. 3 and 4 Connecting Boxes,	- - - - -	\$1 25
No. 6	" - - - - -	1 50
" 8	" - - - - -	1 75
Regulator with 20 inches $\frac{3}{4}$ Rubber Hose,		2 00



# Directions

—FOR—

## ✦ Building Arches for the Climax Evaporator. ✦

The first requisite is to get a good foundation, then build the walls up high enough to get an ash-pit 12 to 16 inches in depth, then put the door-frame and grates in position, and continue the walls up 20 to 24 inches above the grates; this makes a good roomy fire-box that will work much more satisfactorily than a small one.

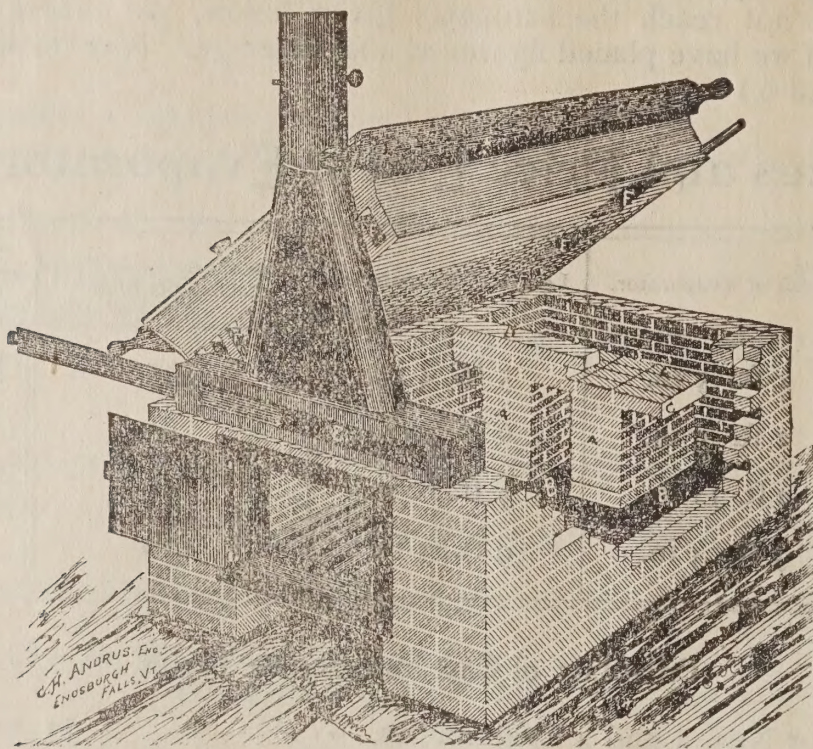


Fig. 1.

Fig. 1 shows a Brick Arch and Evaporator combined, a portion of one side of the arch being left out for the purpose of illustrating the mode of conducting the fire to the extreme back end of arch, thence up under the syrup compartment of Evaporator and into the return tubes as formerly done with brick. We obtain best results in using the Iron Screen Plates (see Fig. 2) and have decided to put them in with all Evaporators in future unless purchaser orders otherwise.



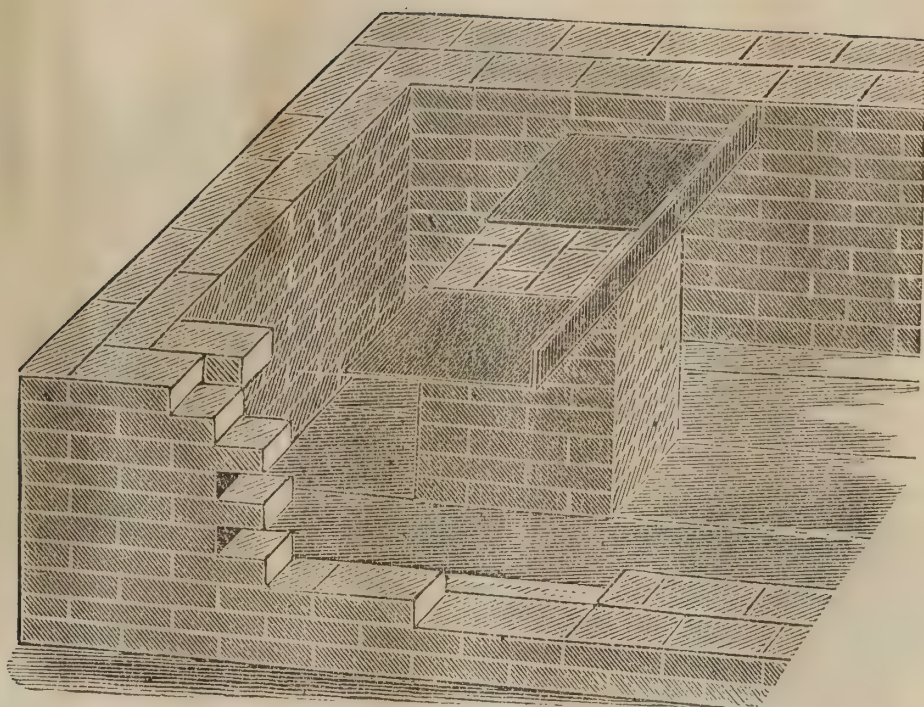


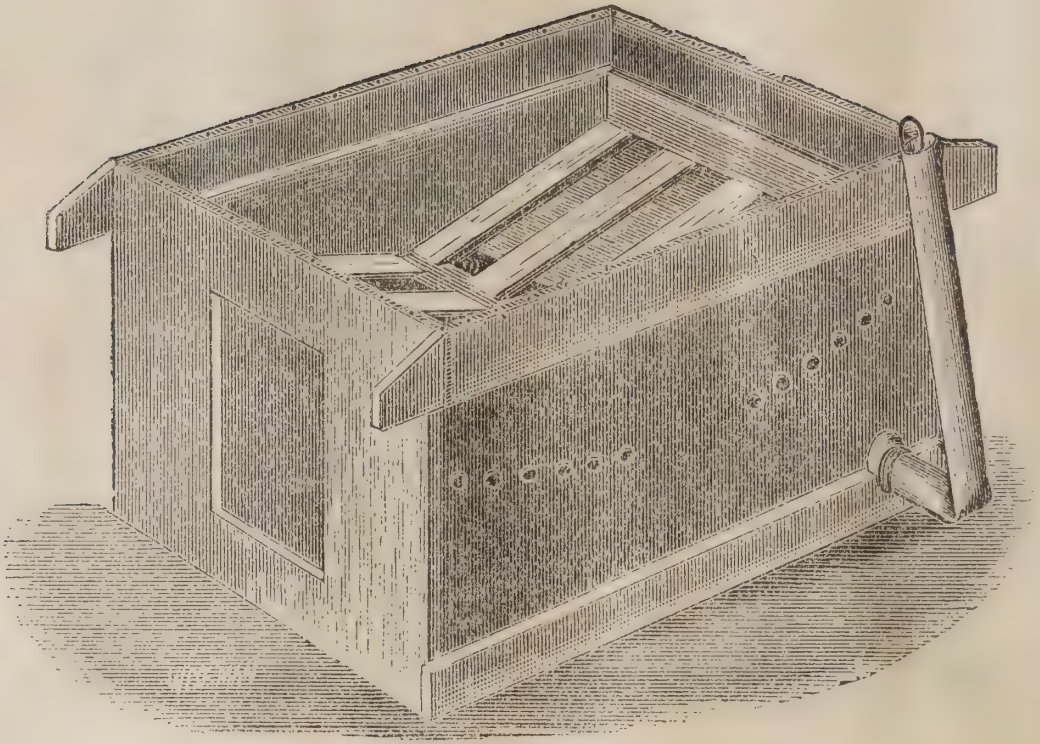
Fig. 2.

Brick Arches should be made with at least an eight inch wall, twelve inch is better.

Below we give a table of sizes for our several Evaporators.

No. of Evaporator.	Size of Arch inside measure.	Size of Piers for brick covering.	Distance from front of piers to back wall for brick covering.	Size of Pier for iron covering.	Distance from front of piers to back wall for iron covering.	Size of the Pipe.
	Inches.	Inches.	Inches.	Inches.	Inches	In.
3	27 x 61	4 x 20	26	8 x 18	23	9
4	27 x 79	4 x 20	26	8 x 18	23	11
6	33 x 91	8 x 20	27	12 x 18	24	11
8	38 x 108	8 x 26	32	16 x 22	29	13





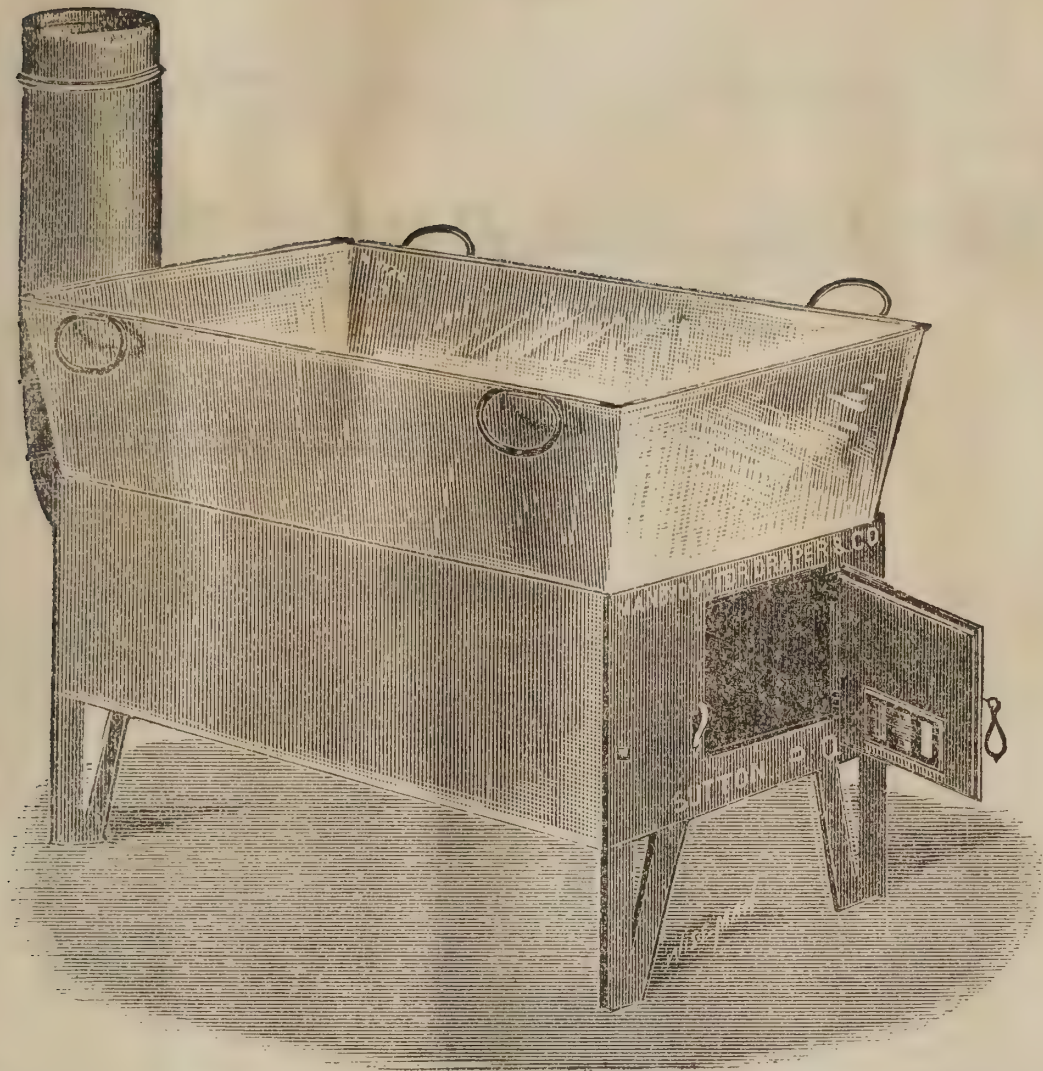
## *The Iron-Clad Gathering Tank.*

This Tank is made of heavy tin and partly encased with wood, as the cut represents. It will be found to be a great acquisition to the list of sugar-makers' utensils. It has many advantages over the old drawing tub. It is easily kept clean and sweet; being low, they are much easier to pour into and are not liable to tip over. There is no waste by the sap running down the side of the gathering pail while pouring in, as the pail is held entirely over the tank. With the old tub a careless hand will in this way waste from one to three buckets of sap while gathering a tubful. It is furnished with an ice-rack by which the ice is kept separate; this will be found a great advantage, as the ice, after it has been well drained, is worthless and should not be melted and boiled with the sap, for it is both a waste of time and wood to do it.

We have had several years' experience with them, and with the many improvements we have added since the first, we are able to offer as perfect an article of the kind as can be produced. Of a necessity they are thoroughly made and strong; as they are brought into very rough usage and are sometimes most severely tested, no ordinary tinwork will stand, as we have proved by experience, and in order to appreciate their strength and the thoroughness with which we put them together, it would be necessary to see and examine them. We make them in two sizes, and furnish them all complete with ice rack and three feet of best rubber hose.

No. 1, for one horse, holds 75 gallons.	Price \$18 00
No. 2, for two horses, " 150 "	Price 20 00





## Gutter's Portable Sugar Furnace and Pan.

This is something that has long been needed—a Portable Furnace for sugaring-off purposes. It is strong and light and can be used anywhere, either in the house or shed or out in the yard. The ends are cast-iron and the body or fire-box is heavy plate iron. The sides are cased with heavy galvanized iron to prevent the heat being thrown out and to keep the clothing of the operator from coming in contact with the heated sides of the fire-box. Sugaring-off can be done much quicker, with less fuel and with much less danger of scorching than it can be done on a stove. Every sugar-maker should have one. We make them in different sizes that will be suitable for any size of sugar-pan. We furnish them with or without pans. Parties ordering without, should give the size of pan they intend to use. We make three regular sizes :

No.	Size of Sugar Pan.	Depth of same.	Price of Pan alone.	Price of Arch alone.	Price complete without pipe.
2	18x29 inches	11 inches	\$2 50	\$5 50	\$ 8 00
4	18x33 "	11 "	3 00	6 00	9 00
6	18x39 "	11 "	3 50	6 50	10 00



Having recognized its superiority, we have purchased from the inventors

## ***The Acme Sap Bucket Cover.***



Patented 1884.

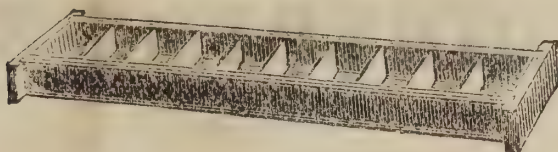
In presenting sugar-makers with the accompanying illustration, it is hardly necessary to comment on the results obtained by its use. It keeps snow, rain, falling leaves and dirt from your sap, and the saving thus effected will be readily comprehended by all sugar-makers. The cover is made to fit tin buckets about nine inches in diameter at top. Other sizes can be made to order, for which prices will be quoted on application. These covers can be used in connection with any spout and are put on or taken off in an instant, which is only required at the beginning and end of sugaring as sap is emptied without their removal. When their season's use is over they can be removed and strung on a wire or cord and packed away in a small space.

**Price per Hundred - - - - \$5.00.**

Send six cents in stamps for sample.



## The Eureka Sugar Mould.



### A PERFECT SUGAR MOULD AT LAST.

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After many futile attempts to invent a sugar mould to supersede the old and laborious process, we have at last succeeded, and now offer as a result of many experiments the "EUREKA," a perfect mould, answering all the requirements of the sugar-maker as well as the dealer who handles the product. It is a model of simplicity, quickly filled and easily emptied, no sticking or breaking, and leaves the sugar in bricks, every corner of which is square, which are easily and closely packed and have an attractive appearance on the market.

Price for mould for one pound cakes	-	-	-	-	.50c.
" " " two " "	-	-	-	-	.75c.
" " " four " "	-	-	-	-	\$1.00

Besides articles heretofore enumerated, we make a specialty of all sugar making implements and use only the best of material in their construction and we believe we can give all purchasers of such goods, at least, as good satisfaction as they can obtain elsewhere. We are prepared to quote prices for Storage Tanks of any capacity from 100 to 1000 gallons, Sap Buckets 1 to 3 gallons, Sap Spouts of several kinds, Syrup Cans both round and square, &c., &c.

Last, but not least, we wish to call your attention to the growing demand for something to supersede the stone and brick arches for Evaporators which are the cause of so much annoyance and expense in "tumbling to pieces" from the effects of the frost. There are several good articles of this kind already before the public and we shall be glad to quote prices or give any information we can to our customers in regard to them.

In conclusion we wish to impress upon the mind of the intending purchaser the advantage of ordering early, thereby not only insuring delivery in time, but saving the anxiety and flurry in setting your Evaporator at the commencement of the sugar season. Assuring all that any orders they may favor us with shall have our best attention, we are most respectfully,

Your obedient servants,

**CUTTER & CO.**




# DIRECTIONS

—FOR—

## SETTING THE REGULATOR AND OPERATING THE EVAPORATOR.

Place the evaporator in position for boiling, set the regulator in the front of the evaporator on the side nearest to the storage tank which you intend to feed from, place it so the jaws will be towards the outer side of the evaporator; then place the rubber tubing between the jaws so the outlet end will discharge into the feed cup in the evaporator, and connect the other end to the tank. If the piece which we furnish with the regulator is not long enough, use an extension of tin tubing, or what is better, an extra piece of rubber tubing; if the tin is used, it will be necessary to use a short piece of the rubber to connect it with the spigot in the tank. Regulate the bearing of the jaws on the rubber by the sliding weight in the arm over the jaws; this weight should be set so the jaws will work easily. The depth of sap is regulated by the holes in the stem of the float. A little practice will be necessary to enable one to understand the regulator, but after a few trials there will be no trouble. The float should be examined occasionally to see that there are no leaks; if there should happen to be a leak, the regulator will not shut off the sap.

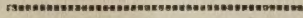
The evaporator should set as nearly level as possible. Set the regulator so as to have about an inch of sap over the tubes, also allow about an inch in the syrup compartment. After syrup is once obtained, feed the sap from the main part of the evaporator into the syrup compartment just fast enough to keep good syrup; when about two gallons of syrup has accumulated, begin to draw off, either in a continuous stream (which we consider the best way) or in batches of a gallon or so at a time, at the option of the operator. After the gate which feeds the syrup compartment has been set at the right place, cut a notch in the side just at the top of the partition, after which it can be set without any trouble.

 To finish up, when the sap is all boiled in, haul the coals and fire all down near the door, then with light wood keep up just fire enough to make the sap foam well over the tubes, dipping from one compartment to another to get the sap well mixed. Should it be likely to foam over, open the arch door, but do not in any case throw in a lot of cold sap or put in grease of any kind, as this will break the foam and leave the tubes all uncovered. When it is reduced to syrup, remove the evaporator from the fire.



Scrape the tubes out often to keep them free from soot and ashes ; this can be done when the pan is on the arch by drawing out the slide in front of the connecting box. The soot should also be brushed from the bottom of the evaporator occasionally.

To prevent the sap foaming over, grease the top of the pan slightly all round ; do not throw milk or grease of any kind into it, as it will injure the quality of the sugar.



## HINTS TO REMEMBER.

To make good sugar, everything must be kept clean and sweet. This is absolutely necessary, as all good sugar-makers will testify.

When buying an Evaporator, be sure and get one large enough to take care of your sap without the necessity of long storage. The sooner sap is got into sugar after it runs from the trees, the better will be the results, both as to quantity and quality.

In operating your Evaporator, work off the syrup as fast as possible, either in small batches or in a continuous stream, also keep up a continuous flow into the syrup pan from the main part of the Evaporator.

To clean the Evaporator after sugaring is over, partly fill with sour milk and water and let it stand a few days. This will remove the red stain and lime deposit, and leave the tin bright and new.





## NAMES OF A FEW PARTIES

WHO ARE USING

# THE CLIMAX EVAPORATOR.

(Always enclose stamp for reply when writing to these parties for information.)

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Eugene A. Dyer, - - - - -	Sutton, Que.
William Curley, - - - - -	Sutton, Que.
A. J. Dyer, - - - - -	Sutton, Que.
J. H. Ball, - - - - -	Knowlton Landing, Que.
Geo. Pettes, - - - - -	Knowlton, Que.
Joseph Foley, - - - - -	Abercorn, Que.
V. S. Mairs, - - - - -	Warden, Que.
C. C. George, - - - - -	Vale Perkins, Que.
Hector Langlois, - - - - -	St. Hugues, Que.
P. E. Roy, - - - - -	St. Pie, Que.
Napoleon Gervais, - - - - -	St. Martin, Que.
J. N. Monette, - - - - -	St. Michel de Napierville, Q.
Victor St. Denis, - - - - -	St. Marthe, Que.
Wm. Munroe, - - - - -	Martintown, Ont.
John Steel, - - - - -	Avonmore, Ont.
James F. McNaughton, - - - - -	Dunvegan, Ont.
D. Cameron, - - - - -	Vankleek Hill, Ont.
Charles Folsom, - - - - -	Lyndonville, Vt.
F. A. Gray, - - - - -	West Charleston, Vt.
A. W. Lyon, - - - - -	West Charleston, Vt.
Joseph Colby, - - - - -	Bristol, Vt.
Henry Dudley, - - - - -	Barton Landing, Vt.
E. Wellman Barnard, - - - - -	Springfield, Vt.
R. C. Munson, - - - - -	Hyde Park, Vt.
Oren Manchester, - - - - -	Moir, N. Y.
Hartwell Roach, - - - - -	North Bangor, N. Y.
W. J. Saunders, - - - - -	Albargh, N. Y.
Sylvanus Miles, - - - - -	Dickinson Centre, N. Y.
F. N. Kellogg, - - - - -	Stockholm, N. Y.
Geo. Hanley, - - - - -	Lawrenceville, N. Y.
Geo. R. Wells, - - - - -	Hopkinton, N. Y.
W. S. Benedict, - - - - -	Perry Centre, N. Y.







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# THE CLIMAX EVAPORATOR

IS MADE IN A SUBSTANTIAL AND WORKMANLIKE  
MANNER AND SOLD ON ITS MERITS.

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SATISFACTION GUARANTEED WHEN PROPERLY MANAGED.

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One cord of wood warranted to evaporate *one thousand gallons* of  
sap, or sufficient to produce *two hundred and fifty pounds* of sugar.

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## Notice to the United States Trade.

Our United States patrons will be supplied from our  
manufactory at Richford, Vt.

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Address all communications to

CUTTER & CO., Sutton, Que.

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All our goods for sale by

---

*James Jennings,*

---

*Rupert,*  
*Vt.*